

## Porteru

- Gravity **24 BLG**
- ABV **11 %**
- IBU **29**
- SRM **79.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (34.1%)	80 %	4
Grain	Strzegom Monachijski typ II	2.4 kg (27.3%)	79 %	22
Grain	Caraaroma	1 kg (11.4%)	78 %	400
Grain	Carafa II Special	0.3 kg (3.4%)	70 %	1200
Grain	Płatki pszeniczne	0.5 kg (5.7%)	85 %	3
Grain	Special B Malt	0.5 kg (5.7%)	65.2 %	315
Grain	Black (Patent) Malt	0.215 kg (2.4%)	55 %	1200
Grain	Słód Chocolate fawcett	0.5 kg (5.7%)	75 %	1200
Grain	Carafa II	0.25 kg (2.8%)	70 %	812
Grain	Strzegom Bursztynowy	0.13 kg (1.5%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	lunga	15 g	15 min	11 %